

Poetry.

A MOTHER'S CARES.

Oh, who can tell the thousand cares a mother only knows,
From earliest dawn of morning light till evening's glad repose?
The stitches and the steps she takes there's nobody can count,
Or number all her busy thoughts, and tell us their amount;
But this I'm sure—from morning's dawn till evening's silent close,
A mother has a thousand cares a mother only knows.

Just see her little family, suppose it numbers nine.

Who, eighteen scores of times a year, must breakfast, sup and dine;
So often must the snow-white cloth upon the board be spread,
For self and husband—daughters four, two sons, and kitchen maid;
So often must each dish be washed, each fork and spoon and knife;
Who wonders if the mother fades amid the cares of life.

I said her little family—'tis not so very small,

And yet 'tis hers to wash, and bake, and brew and mend for all.
She may have help. But who knows not most modern help removes
No very heavy cares, except "the fishes and the loaves"?
So week by week and year by year, to "manage" her affairs,
She meekly toils to guide the house amid a thousand cares.

She's not a moment's time to waste, but, steady as the clock,
She knits the boys their Winter hose, or darns a daughter's frock;
She's waiter to a thousand wants, and hears a thousand pleas
From hungry ones just come from school, or babe upon her knees;
And not a bruise does one receive, but, oh! she shares the smart,
With all the deep, warm sympathy that thrills a mother's heart.

'Tis she that rocks the cradled babe with kind and patient heart;
The earliest at the couch of pain, the latest to depart;
She toils and toils the livelong day, and when she seeks repose,
Her busy thoughts will scarce allow her weary lids to close.
Whose ears like hers the whole night long attends each painful noise,
The croupy breathing of her girls, the coughing of her boys?

Nor will she from the Summer's heat nor Winter's coldness shrink,
But rises in the sultry night to give her children drink;
And when the wintry wild winds howl and urge the drifting storm,
She'll rise and spread an extra quilt to keep the children warm.
There's none so full of cares as she upon the wide, wide earth.
And yet a mother is not prized one-half a mother's worth.

Forgive me then, this fond attempt from thoughts of other days,
To rear to mothers' memories a monument of praise;
For one yet lives upon the earth for whom my heart doth swell
With filial gratitude and love as words can never tell.

That one is she who gave me birth, who 'mid a thousand cares,
Poured out, and still pours out, for me a mother's yearning prayers

—E. P. Dyer.

Household.

LEMON CAKE.

One-half cup of sugar, one-half cup of butter, one-half cup of milk, two cups of flour, two eggs, juice and grate the rind of one lemon, one-half teaspoonful of soda; bake in small square tins and ice on sides and top.

CARAMELS.

One and a half pounds of sugar, one cup of cream, one tablespoonful of butter, half a cake of Baker's chocolate. Mix all together in a stewpan and let it cook, stirring it frequently until done. You can find this out by dropping a little in a tumbler of water; if it hardens at once it is done. Just before pouring it out of the pan flavor with

vanilla or lemon. Pour into a buttered dish and before it gets perfectly cold cut into squares, by running a knife up and down the dish, about an inch big. It will break nicely when cold.

OKRA GOMBO.

Chop a pound of veal into pieces an inch square, cut a slice of ham into dice, and slice three dozen extra pods, one onion and a pod of pepper; sprinkle them lightly with flour and fry until a nice brown in a tablespoonful of lard. Add to this a half gallon of boiling water, and boil gently for two hours. When half done, put in two tablespoonfuls of tomatoes, and just before sending to the table season with any preferred herbs. Serve with boiled rice.

LEMON CREAM PIE.

The juice and grated rind of one lemon, one cup of white sugar, the yolks of two eggs, three tablespoonfuls of sifted flour and rich milk enough to fill your plate or pan. This makes a large pie and should be made with an under crust only. Bake until nearly done, then take it from the oven and spread it over the beaten whites of two eggs, with two tablespoonfuls of powdered sugar. Set back in the oven until brown. Eat cool, or quite cold.

FROSTED PEACHES.

Twelve large, ripe peaches, free stones, whites of three eggs whisked to a standing froth, two spoonfuls water, one cup powdered sugar. Put water and beaten whites together, dip in each peach, when you have rubbed off the fur and rolled in powdered sugar. Set carefully upon the stem end upon white paper laid on a waiter in a sunny window. When half dry roll again in sugar. Expose to the sun and breeze until dry, then put in a cold, dry place until ready to arrange in glass dish for the table.

POTATO PANCAKES.

Potato pancakes make an excellent dish for supper. Serve with the same embellishments in the way of pickles, sauces, as you would do were the dish you were offering fried oysters. Grate a dozen medium sized potatoes, after peeling them and washing thoroughly. Add the yolks of three eggs, a heaping tablespoonful flour, and if they seem too dry, a little milk will do to thin them, with a large teaspoonful of salt and lastly the whites of three eggs beaten stiff, and thoroughly beaten in with the potatoes. Heat your griddle and put butter and lard in equal proportions on it, and fry the cakes until they are brown. Make them a third larger than the ordinary size of the pancake.

INDIAN PUDDING.

Have one quart of milk in a stewpan over the fire, just ready to boil; stir into this four tablespoonfuls of Indian meal which has been moistened in cold milk enough to render it of a lumpless, creamy consistency; after it is thoroughly mixed in hot milk add three tablespoonfuls of molasses; add a teaspoonful of salt after it has boiled rapidly ten or fifteen minutes, and you are ready to pour it into a well-buttered pudding-dish. It will bake so as to be as good as the average in two hours, but remember those brick oven puddings that sat in the oven all night and were the better for it, and after it has baked thoroughly, set in the hot closet of your range and give it all the time you can, the more the better. Six hours is three times as well as two. Add butter now and then to keep the top from burning.

BEEF ROLL.

Chop two pounds of lean beef very fine; chop and pound in a mortar half a pound of bacon and mix it with the beef. Season it with pepper and salt, a small nutmeg, the grated rind of a lemon, the juice of a quarter of it, a heaping tablespoonful of parsley, minced fine; or it can be seasoned with an additional tablespoonful of onion; or if no onion or parsley is at hand, with summer savory and thyme. Bind all these together with two eggs; form them into a roll; surround the roll with buttered paper, which tie securely around it; then cover it with a paste made of flour and water; bake two hours; remove the paper and crust; serve it hot with tomato sauce or brown gravy. This may be made with raw or under-dressed meat. If the meat is not raw, but under-dressed surround the roll with pie crust; bake and serve with tomato sauce, or any of the brown sauces, poured in the bottom of the dish; potato croquettes may be served around it.

SOMETHING FOR EVERYBODY!

Premiums for the Workers!

FOR THE FARMERS, FOR THE LADIES, FOR THE BOYS AND FOR THE GIRLS.

THE PROGRESSIVE FARMER is a live, and as its name indicates, a progressive paper, devoted to the interests of the farmers of North Carolina, and will be filled each week with twenty-five columns of reading matter, editorial, correspondence from leading farmers and others, farm notes for the farmer, household receipts for the housekeeper, stories for young and old, miscellaneous matter, mirth, wit, &c., for all.

It will be kept up to the full standard of modern agricultural journalism. We propose to make it a paper that North Carolina farmers may not only read with profit, but one of which they may be proud.

We hope in the near future to see it become a weekly visitor in the households of thousands of farmers.

In this work we have the sympathies and good wishes of many friends, who send us cheering words and write us encouraging letters, all of which we appreciate.

We want our friends to help us extend the circulation of this paper. We do not expect nor ask them to give us their time for nothing, and accordingly we offer as compensation for the service that may be rendered us in securing clubs of subscribers for one year, the following

SPLENDID PREMIUM LIST

embracing articles of real value to the farmer, to the farmer's wife, to the boy and to the girl.

There is no chance work, no prize lottery business, in this, and no Cheap John goods are offered.

Every one who works for us is sure of getting either one of the premiums offered, and everything offered is guaranteed by us and by the responsible parties who supply them as being up to the standard and of full value as represented.

The premiums will be securely packed, addressed to the getters up of clubs and placed on the cars at Winston free of cost.

Clubs of over sixteen may be divided between two or more post offices, but clubs of sixteen or under must be addressed to one post office.

The offer of this premium list will hold good for three months, that is to the first of June next. Now here is a chance for active men, good women, boys and girls, to help us extend the circulation of THE PROGRESSIVE FARMER, get a substantial and valuable premium, and benefit themselves.

The receipt of lists for clubs will be duly acknowledged in our columns from week to week.

If you don't want any of the premiums send us six subscribers and get your own copy free.

Without a Dollar you may get one of J. P. Nissen's celebrated Two-Horse Wagons.

For a Club of 200 yearly subscribers sent to us with the CASH, by the 1st of September next, we will give a J. P. NISSEN WAGON, two-horse, medium, complete with cover, worth \$80.00.

To the one who shall send us the largest number of subscribers over 200, we will give a Wagon and a splendid double set of Hand Made Harness complete, Bridles, Collars and Reins, worth \$95.00.

No. 1. FOR A CLUB OF 25.
One Leader Corn Shelter. Capacity 25 to 40 bushels per hour, worth \$10.00.

No. 2. FOR A CLUB OF 16.
One Smith Feed Cutter, worth \$6.50.

No. 3. FOR A CLUB OF 9.
One plantation Bell, with fixtures complete for hanging, weight 75 pounds, \$3.75.

No. 4. FOR A CLUB OF 8.
One Farmers' Friend Plow with wrench, extra point and mould board, worth \$3.25.

No. 5. FOR A CLUB OF 50.
One Double-barrel Breech Loading Shot Gun. 30 inch barrels, No. 12 gauge, worth \$20.00.

No. 6. FOR A CLUB OF 26.
One China Set of 56 pieces, worth \$10.50.

No. 7. FOR A CLUB OF 7.
One Diston's Cross Cut Saw, six feet long, worth \$2.50.
(The above goods we get from S. E. Allen, Winston, N. C.)

No. 8. FOR A CLUB OF 25.
One Dexter Corn Shelter, without fan. Capacity 25 to 40 bushels per hour, worth \$10.00.

No. 9. FOR A CLUB OF 30.
One Dexter Shelter, with fan, worth \$12.00.

No. 10. FOR A CLUB OF 8.
One Boy Dixie Plow, wrench, extra point and mould board, worth \$3.25.

No. 11. FOR A CLUB OF 32.
One Double-barrel Shot Gun, Muzzle loader, 40 inch, steel barrels, worth \$13.00.

No. 12. FOR A CLUB OF 6.
Four splendid Steel Hoes, worth \$2.00.

No. 13. FOR A CLUB OF 14.
One eight day, walnut frame Clock, worth \$5.00.

No. 14. FOR A CLUB OF 8.
One day Clock, with weights, worth \$2.75.

No. 15. FOR A CLUB OF 9.
One day Clock, walnut frame, worth \$3.50.

No. 16. FOR A CLUB OF 4.
One day Nickel Clock, worth \$1.50.

No. 17. FOR A CLUB OF 7.
One day Nickel Clock, with alarm attachment, worth \$2.50.

No. 18. FOR A CLUB OF 25.
One good Silver Watch, genuine American lever, worth \$10.00.

(These goods we get from W. T. Vogler, Winston, N. C., and are guaranteed.)

No. 19. FOR A CLUB OF 32.
One No. 7 "Selmo" Cook Stove, with 13 pieces and 3 joints of pipe and one elbow—a splendid Cook Stove, worth \$13.25.

No. 20. FOR A CLUB OF 27.
Sixty-six feet of 10 inch Tobacco Flues with six elbows and two caps, an outfit for a barn 16 feet square, worth \$10.80.

No. 21. FOR A CLUB OF 7.
One Tin Chamber Set, 3 pieces and neatly painted, worth \$2.50.

(These goods we get from Giersh, Senseman & Co., Salem, N. C.)

No. 22. FOR A CLUB OF 9.
One Patch Hand Corn Shelter, to be attached to an ordinary box, guaranteed and will last a life time, worth \$3.00.

No. 23. FOR A CLUB OF 17.
One Kitchen Safe, 8 shelves, one drawer—all poplar and very neat, worth \$7.00.

No. 24. FOR A CLUB OF 11.
One Dining Table, 3x4 feet, with drawer—all poplar and very neat, worth \$4.50.

No. 25. FOR A CLUB OF 35.
One Dressing Case, 3 drawers, quarter marble, 2 toilet drawers and glass—walnut and very neat, worth \$14.00.

(These goods we get from A. C. Vogler, Salem, N. C.)

No. 26. For a Club of 30.
One "Daisy" Feed Cutter, 6 inch blades, worth \$12.00.

No. 27. For a Club of 35.
One "Telegraph" Feed Cutter, No. 5, worth \$14.00.

No. 28. For a Club of 18.
One Saddle, quilted seat, all stock, worth \$7.50.

No. 29. For a Club of 25.
One Single Buggy or Single Wagon Harness, with bridle, reins and collar, worth \$10.00.

No. 30. For a Club of 37.
One Set Double Wagon Harness, bridles, collars and reins, hand made, worth \$15.00.

No. 31. For a Club of 9.
One Clipper Plow (one horse) extra point and mould board, worth \$3.50.

No. 32. For a Club of 3.
One Pair neat Andirons, worth \$1.00.

No. 33. For a Club of 15.
One Hand Saw, one Chisel 3/4 inch, one Chisel 1 inch, one Auger 3/4 inch, one Drawing Knife, one Hammer, one Square and one Hatchet—all first class, worth \$6.00.

For a Club of 3. One good Brace, adjustable socket, with 4 bits, worth \$1.40.

(These goods we get from Brown, Rogers & Co., Winston, N. C.)

No. 34. For a Club of 10.
One Sack (167 pounds) Lister's Ammoniated Phosphate for Tobacco, worth \$3.33.

No. 35. For a Club of 10.
One Sack (200 pounds) of either British Mixture, G. Ober & Son's Special Compound, Owl Brand Tobacco Guano, or Game Guano—all for Tobacco, worth \$4.00.

(These goods we get from W. T. Carter & Co., Winston, N. C.)

No. 36. For a Club of 50.
One Tate's Victor Grain and Seed Separator and Grader, with wheat screens complete—capacity 20 bushels per hour. Has complete self bagging arrangement. Will give four grades of the grain—bagging each grade separately if desired. The best and simplest Separator or Fan in the United States, worth \$22.50.

(Manufactured by Winston Agricultural Works, Winston, N. C., and guaranteed.)

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PROGRESSIVE FARMER,
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PLANT LEONTE AND KIEFFER PEAR Trees grown from cuttings—also Bartlett grafted on LeConte roots. These trees are bright proof and are abundant bearers, and one acre set in them and properly cared for will make more clear money than fifty acres in cotton. The undersigned has also best variety of strawberry plants and melon seed for sale. Correspondence solicited.

T. E. BLACKSHEAR,

THOMASVILLE, GA.

September 20th, 1886.—34-3m.

THE LANDMARK,

STATESVILLE, N. C.

Is a 36-column newspaper, and is acknowledged to be one of the hand-somest in the State.

It is Democratic in its politics, but doesn't wear any collar. It has opinions and expresses them.

Lays no claims to being the ablest paper in the State or the best in the South, but has the comfortable assurance that as a North Carolina newspaper it is something of a success.

It would be pleased to have more advertisements and more subscribers, though it has no right to complain of a great lack of either.

Specimen copies sent with pleasure to any one who means business.

J. P. CALDWELL,

Editor and Proprietor.

PIEDMONT AIR LINE.

RICHMOND AND DANVILLE RAILROAD CO.

Condensed Schedule. In effect November 14th, 1886.

Trains Run by 75th Meridian Time.

SOUTHBOUND—DAILY.

No. 50.	No. 52.
Live New York.....11:12 00 night	4:30 pm
" Philadelphia.....3:50 a.m.	6:57 "
" Baltimore.....6:50 "	11:17 "
" Washington.....9:00 "	11:17 "
" Charlottesville.....1:25 p.m.	3:00 am
" Lynchburg.....4:00 "	5:10 "
" Danville.....6:45 "	7:45 "
" Richmond.....1:30 "	2:30 "
" Burkeville.....3:24 "	4:25 "
" Keyesville.....4:48 "	5:04 "
" Drakes Branch.....4:20 "	5:21 "
" Ar. Danville.....6:30 "	7:30 "
" Greensboro.....8:45 "	9:45 "
Live Goldsboro.....11:50 am	5:05 am
" Raleigh.....5:42 pm	1:00 am
" Durham.....5:42 "	3:03 "
" Hillsboro.....6:22 "	4:02 "
" Salisbury.....8:50 "	8:30 "
" Greensboro.....9:05 "	9:45 "
" High Point.....9:37 "	10:16 "
" Ar. Salisbury.....10:55 "	11:20 "
Live Salisbury.....11:00 pm	11:30 "
" Ar. Statesville.....12:39 pm	12:39 pm
" Asheville.....4:12 "	6:35 "
" Hot Springs.....9:39 "	9:39 "
Live Salisbury.....11:00 pm	11:23 am
" Concord.....11:44 "	11:59 "
" Charlotte.....12:45 am	1:00 pm
" Spartanburg.....3:41 "	3:54 "
" Greenville.....5:04 "	4:48 "
" Ar. Atlanta.....11:40 "	10:40 "

NORTHBOUND—DAILY.

No. 51.	No. 53.
Live Atlanta.....8:40 am	8:40 am
" Greenville.....2:32 pm	2:32 pm
" Ar. Greenville.....3:43 "	3:43 "
" Spartanburg.....10:04 "	3:43 "
" Charlotte.....12:05 am	6:25 "
" Concord.....1:49 "	7:25 "
" Salisbury.....2:30 "	8:01 "
" Greensboro.....3:41 "	8:18 "
" Statesville.....5:08 "	5:08 "
" Asheville.....10:51 am	10:51 am
Live Hot Springs.....8:20 "	8:20 "
" Ar. High Point.....3:43 am	9:08 pm
" Greensboro.....4:12 "	9:47 "
Live Greensboro.....4:20 am	10:30 "
" Ar. Hillsboro.....6:31 "	3:41 am
" Durham.....7:06 "	4:24 "
" Raleigh.....8:30 "	5:30 "
" Goldsboro.....9:34 "	11:20 pm
" Salem.....11:28 "	9:55 "
Live Greensboro.....4:20 am	9:55 "
" Ar. Danville.....6:00 "	11:28 "
" Drakes Branch.....6:00 "	2:30 am
" Keyesville.....9:34 "	2:37 "
" Burkeville.....9:34 "	3:22 "
" Richmond.....11:33 "	5:30 "
Live Danville.....6:20 "	11:40 pm
" Ar. Lynchburg.....8:50 "	2:05 am
" Charlottesville.....11:05 "	4:10 "
" Washington.....3:30 pm	8:30 "
" Baltimore.....4:48 "	10:08 "
" Philadelphia.....7:17 "	12:49 pm
" New York.....9:20 "	3:30 "

*Daily except Sunday.

†Daily except Saturday.

PULLMAN-CAR SERVICE.

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On trains 52 and 53, Pullman Buffet Sleeper between Montgomery and Washington, Aiken and Washington via Danville.

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For rates and information apply to any agent of the company, or to

JAS. L. TAYLOR,

Genl. Pass. Agent.

SOL. HAAS, T. M.

WASHINGTON, D. C.